IN THE UNITED STATES DISTRICT COURT FOR THE WESTERN DISTRICT OF VIRGINIA

Roanoke Division

BRUCE A. ESTES,

Plaintiff,

٧.

CIVIL ACTION NO. 7:15-cv-00154

HAROLD CLARKE, et al.,

Defendants.

AFFIDAVIT

State of Virginia, County of Grayson, to-wit:

- J. MORRISON, first being duly sworn, states as follows:
- I am the Food Operations Manager at River North Correctional
 Center (RNCC).
- 2. The information in this affidavit is based on personal knowledge and records maintained in the regular and ordinary course of business.
- 3. I have been informed of this lawsuit filed by Offender Bruce Estes (#1185224) and his allegation that the Common Fare (CF) menu offered at RNCC is not Kosher. Estes complains that he is being forced to eat non-Kosher foods thereby hindering his ability to practice his faith.

- 4. RNCC offers the CF diet to offenders whose religious dietary needs cannot be met by the master menu. CF meals at RNCC are prepared in a designated room separate from the kitchen and are cooked in a designated cooking vessel. We also have a designated oven in our main kitchen which is used for CF meals only.
- 5. In April 2014, RNCC began offering a new CF menu under a pilot program. The new menu includes hot food items at most meals, with only a few cold meals each week. Prior to this, the majority of meals served on CF were cold, with only three hot meals offered each week. The new menu has been a success and it is my understanding that the Virginia Department of Corrections will be implementing this at all facilities authorized to serve CF. A sample copy of the CF menu being served at RNCC is attached as Enclosure A.



J, MORRISON

MARAON

Affiant

Sworn and subscribed to before me, a Notary Public, in and for the State of Virginia, County of Grayson, this 29 day of June 2015.

Notary Public

My commission expires:

3.31-18

Virginia Department of Corrections

COMMON FÄRE MENU APRIL 2015 - MARCH 2016

WEEK 1

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
B FRUIT	1 SERV JUICE	4 OZ FRUIT	1 SERV JUICE	4 OZĮFRUIT	SERVIJUICE	4 OZICOOKED APPLES	1/2 C
R COOKED OATMEAL	1 C COOKED FARINA	1 C COOKED OATMEAL	1 C COOKED FARINA	1 C COOKED OATMEAL	1 C COOKED FARINA	1 C COOKED OATMEAL	, C
E COOKED EGG	2 EA PEANUT BUTTER	1/4 C PANCAKE	2 EA FRIED EGG	2 EA FRENCH TOAST	2 EA COOKED EGG	2 FA SOY B-FAST PATTY	Ψ.
A BREAD	2 EA TOAST	2 EA SYRUP	2 OZ TOAST	2 EA SYRUP	2 OZ BREAD	2 EA TOAST	2 EA
A JELLY	1 OZ JELLY	1 OZ BRK POTATOES	1/2 C JELLY	1 OZ BRK POTATOES	1/2 C JELLY	1 OZ MARGARINE	2 TSP
F MARGARINE	2 TSP MARGARINE	2 TSP MARGARINE	2 TSP MARGARINE	2 TSP MARGARINE	2 TSP MARGARINE	2 TSP JELLY	1 02
A COFFEE	8 OZ COFFEE	8 OZ COFFEE	8 OZ COFFEE	8 02 COFFEE	8 OZ COFFEE	8 0Z COFFEE	8 0Z
SMILK	16 0Z MILK	16 OZ MILK	16 OZ MILK	16 OZ MILK	16 OZ MILK	16 OZ MILK	16 OZ
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			A STATE OF CHARLES WAS ASSESSED.	THE			
1/5/5/5/5/5/5/	THE PERSON AND ADDRESS OF A PERSON AND A PER						
TOOL ON CANATA DOS			1 EA PEANUI BUTTER	1/3C BEANS	1 1/2C HARD BOILED EGGS	3 EA VEG PATTY	1 EA
O COLED SWEET TO	SAN CONTRACTOR			1 1/2 OZ COOKED GREENS	1C NOODLES	1 C BEANS	<u>.</u>
N COOKED CABBAGE	1C CARROT	1 C COOKED SQUASH	1C CELERY	1C BAKED SWEET POT	1 EA COOKED CABBAGE	1C STEWED TOMATOES	Ω
C BREAD	2 EA BREAD	2 EA BREAD	2 EA CARROTS	1 C BREAD	2 EA BREAD	2 EA BREAD	2 EA
MKETCHUP	1 OZ RICE PUDDING		2 TSP BREAD	4 EA MARGARINE	2 TSP MAYONNAISE	1 OZ KETCHUP	1 OZ
MARGARINE	2 TSP MUSTARD		1 SERV FRUIT	1 SERV FRUIT	SERV MARGARINE	2 TSP MARGARINE	2 TSP
FRUIT	1 SERV BEVERAGE	8 OZ BEVERAGE	8 OZ BEVERAGE	8 OZ BEVERAGE	8 OZ CAKE	1 SERV FRUIT 1	SERV
BEVERAGE	8 OZ				BEVERAGE	8 OZ BEVERAGE	8 OZ
				***********			······
D NOODI ES	1 CISOV RICE MIX	1 1/20 Sov seasouetti sanos	4 OTCOV BICE MIN	4 4 JOST VEC BATTV		0 000	ļ
1 TOMATO SALICE	10 C COOKED EGG		A COOKED BOOK	1 1/20 VEG FALLT	TEATON BOLLER	1/3 CIBEANS	1/2 C
M HAPP BOILED EGGS	3 EA COOKED CABBACE		4 C COOKED CARDOTS			1 1/2 UZ NOCULES	5
N COOKED COLLANS	4 C 500 A D		COOKED CARROLS	10 GRAVE	74 C C C C C C C C C C C C C C C C C C C	1 CICOOKED GREENS	<u>.</u>
TOOONED GREENS	CBREAD	Z EA BREAU	Z EA BREAD	2 EA COOKED CABBAGE	1 CICARROTS	1 C BREAD	2 EA
I BKTAU	2 EA MARGARINE		2 TSP MARGARINE	2 TSP BREAD	2 EA BREAD	4 EA MARGARINE	2 TSP
MARGARINE	2 TSP FRUIT		1 SERV FRUIT	1 SERV MARGARINE	2 TSP FRUIT	1 SERV FRUIT 1	SERV
FRUIT	1 SERV BEVERAGE	8 0Z BEVERAGE	8 OZ BEVERAGE	8 OZ BAKED APPLES	1/2 C BEVERAGE	8 OZ BEVERAGE	807
BEVERAGE	8 OZ			BEVERAGE	8 OZ		<u> </u>

FOOD SERVICE DIRECTORS MAY MAKE SUBSTITUTIONS WHEN NECESSARY IN ACCORDANCE WITH FOOD SERVICE MANUAL GUIDELINES. PORTION SIZES ARE AS WRITTEN ON THE MENU. FRESH PRODUCE WILL BE SUBSTITUTED SEASONALLY LUNCH & DINNER MEAT ALTERNATE ENTRÉE: 11/2 CUPS BEANS OR VEG PATTY SALT & PEPPER PROVIDED AT ALL MEALS.

SWEETENER PROVIDED AT BREAKFAST

Signed copy on file NATARCHA GREGG, MSA, RD

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Enclosure

Virginia Department of Corrections COMMON FARE MENU APRIL 2015 - MARCH 2016

WEEK 2

	4 02 1 C 1/2 C 2 EA 1 0 Z 2 TSP 8 0 Z 16 0 Z	11/2 C 1 EA 1 C 2 EA 2 TSP 1/2 C 8 OZ	11/2C 1 C 1 C 2 EA 2 TSP 8 CZ 8 OZ
SATURDAY	SERV JUICE 1 C COOKED FARINA 2 EA BRK POTATOES 2 EA BREAD 1 OZ JELLY 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	1/3C SOY RICE MIX 1/2 OZ COOKED EGG 1C COOKED CABBAGE 1 C BREAD 4 EA MARGARINE 1 SERV BAKED APPLES 8 OZ BEVERAGE	1 EA BEANS 1 C COOKED GREENS 1 C RICE 2 EA BREAD 2 TSP MARGARINE SERV FRUIT 8 OZ BEVERAGE
FRIDAY	4 OZ FRUIT 1 C COOKED OATMEAL 2 EA COOKED EGGS 2 OZ BREAD 112 C JELLY TSP MARGARINE 8 OZ COFFEE	2/3 C PEANUT BUTTER 1 C JELLY 1 C CELERY 2 E A CUCUMBERS 1 SERV BREAD 1 OZ FRUIT 8 OZ BEVERAGE	1 EA TUNA CAKE 1 C BOILED POTATOES 1 C STEWED TOMATOES 2 EA BREAD 1 OZ MARGARINE 2 TSP CAKE 8 OZ 8 OZ
	4 02 1 C 2 EA 1/2 C 2 TSP 8 0Z 16 0Z	2/3 C 1 C 1 C 1 C 1 C 1 OZ 8 OZ	2 1 2 1 1 SE 8
THURSDAY	SERV JUICE 1 C COOKED FARINA 2 EA PANCAKE 2 EA SYRUP 1 OZ BRK POTATOES 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	1 EA EGG SALAD 1 C CABROTS 1 C CABBAGE 2 EA BREAD 2 TSP MUSTARD SERV BEVERAGE 8 0 Z	1 EA VEG PATTY 1 C BEANS 1 C COOKED CABBAGE 2 EA BREAD 2 TSP KETCHUP SERV MARGARINE 8 OZ FRUIT BEVERAGE
WEDNESDAY	4 02 FRUIT 1S 1 CCOOKED CATMEAL 2 EA FRIED EGG 2 OZ TOAST 1/2 C JELLY 2 TSP MARGARINE 2-8 8 OZ COFFEE 16 02 MILK 16	1 1/2C VEG PATTY 1C RICE 1 EA STEWED TOMATOES 2 EA BREAD 2 TSP KETCHUP 1 SERV MARGARINE 2 BOZ CAKE 1 SEVERAGE 2 CAKE 3 CAKE 4 CAKE 5 CAKE 5 CAKE 6 CAKE 7 CAKE 8 CAKE	1/3C TUNA CAKE 1 1/2 02 BEANS 1 C COOKED GREENS 1 C BREAD 4 EA MARGARINE 2 1 SERV FRUIT 8 02 BEVERAGE
	4 0Z 1 C 2 CZ 2 CZ 1/2 C 2 TSP 8 OZ 16 OZ	11/2C 1 EA 2 EA 2 TSP 1 SERV 8 OZ	1/3C 1 1/2 OZ 1 C 1 C 4 EA 4 EA 1 SERV 8 OZ
TUESDAY	1/2 C JUICE 1 C COOKED FARINA 1/4 C FRENCH TOAST 2 EA SYRUP 1 OZ BRK POTATOES 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	1 EA BEANS 1 C COOKED GREENS 1 C BAKED SWEET POT 2 EA BREAD 1 OZ MARGARINE 2 TSP FRUIT 1 SERV BEVERAGE 8 OZ	1 C PEANUT BUTTER 1 C JELLY 1 C CELERY 2 EA CARROTS 2 TSP BREAD SERV FRUIT 8 0 Z BEVERAGE
	172 C JUICO 174 C FREN 2 EA SYRL 1 OZ BRK 2 TSP MARK 8 OZ COFF 16 OZ MILK	1 EA 1 C 1 C 2 EA 1 OZ 2 TSP 1 SERV 8 OZ	1 C PEANN 1 C JELLY 1 C CELER 2 EA CARR 2 TSP BREAU 1 SERV FRUIT 8 OZ BEVEF
MONDAY	4 OZ COOKED APPLES 1 C COOKED OATMEAL 2 EA PEAUT BUTTER 2 EA TOAST 1 OZ JELLY 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	1 1/2C VEG PATTY 1 EA BOILED POTATOES 1 C COOKED CARROTS 2 EA BREAD 2 TSP KETCHUP 1 SERV MARGARINE 8 OZ FRUIT BEVERAGE	1 EA soy spackerm sauce 1 C NOODLES 1/4 C COOKED CABBAGE 1 C BREAD 2 EA MARGARINE 1 SERV CAKE 2 TSP BEVERAGE 8 OZ
SUNDAY	B JUICE R COOKED FARINA E COOKED EGG A BREAD A JELLY F MARGARINE S MILK	L SOY RICE MIX U COOKED EGE N COOKED GREENS G BREAD H MARGARINE FRUIT BEVERAGE	D TUNA CAKE I RICE N GRAVY N COOKED SQUASH E BREAD R FRUIT MARGARINE BEVERAGE

FOOD SERVICE DIRECTORS MAY MAKE SUBSTITUTIONS WHEN NECESSARY IN ACCORDANCE WITH FOOD SERVICE MANUAL GUIDELINES. PORTION SIZES ARE AS WRITTEN ON THE MENU. FRESH PRODUCE WILL BE SUBSTITUTED SEASONALLY. LUNCH & DINNER ALTERNATE ENTRÉE: 11/2 CUPS OF BEANS OR VEG PATTY SALT & PEPPER PROVIDED AT ALL MEALS SWEETENER PROVIDED AT BREAKFAST

Signed copy on file NATARCHA GREGG, MSA, RD

Virginia Department of Corrections COMMON FARE MENU APRIL 2015 - MARCH 2016

WEEK 3

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
B FRUIT R COOKED COTMEAL E COOKED EGG A BRK POTATOES A BREAD F MARGARINE A JELLY S COFFEE I MILK	1 SERV JUICE 1 C COOKED FARINA 2 EA PEANUT BUTTER 1/2 C TOAST 2 EAG JELLY 2 TSP MARGARINE 1 OZ COFFEE 8 OZ MILK 16 OZ	4 OZ FRUIT 1 C COOKED OATMEAL 1/4 C PANCAKE 2 EA SYRUP 1 OZ BRK POTATOES 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	1 SERV JUICE 1 C COOKED FARINA 2 EA FRIED EGG 2 OZ TOAST 1/2 C JELLY 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	4 OZ FRUIT 1 C COOKED OATMEAL 2 EA FRENCH TOAST 2 EA SYRUP 1 OZ BRK POTATOES 2 TSP MARGARINE 8 0Z COFFEE 16 OZ MILK	1 SERV JÜICE 1 C COOKED FARINA 2 COOKED EGG 2 OZ BREAD 1/2 C JELLY 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	4 OZ COOKED APPLES 1 C COOKED OATWEAL 2 EA SOY B-FAST PATTY 2 EA TOAST 1 OZ MARGARINE 2 TSP JELLY 8 0Z COFFEE 16 OZ MILK	1/2 C 1 C 1 E A 2 E A 2 T S P 1 O Z 8 0 Z 16 O Z
L VEG PATTY U BOILED SWEET POT N COOKED SQUASH G BREAD H KETCHUP MARGARINE FRUIT BEVERAGE	1 EA EGG SALAD 1 C CUCUMBERS 1 C CUCUMBERS 2 EA BREAD 1 OZ MUSTARD 2 TSP FRUIT 1 SERV BEVERAGE 8 02	2/3 C TUNA CAKE 1 C BEANS 1 C COOKED SQUASH 2 EA BREAD 1 OZ MAYONNAISE 1 SERV MARGARINE 8 OZ BAKED APPLES BEVERAGE	1 EA PEANUT BUTTER 1 C JELLY 1C CELERY 2 EA CARROTS 1 OZ BREAD 2 TSP FRUT 1/2 C BEVERAGE 8 OZ	1/3C BEANS 1 1/2 OZ COOKED GREENS 1 C BAKED SWEET POT 1 C BREAD 4 EA MARGARINE 1 SERV FRUIT 8 OZ BEVERAGE	1 1/2C HARD BOILED EGGS 1 C NOODLES 1 EA COOKED CABBAGE 2 EA BREAD 2 TSP MAYONNAISE 1 SERV MARGARINE 8 OZ RICE PUDDING BEVERAGE	3 EA IVEG PATTY 1 C BEANS 1 C STEWED TOMATOES 2 EA BREAD 1 OZ KETCHUP 2 TSP MARGARINE 1/2 C FRUIT 8 OZ BEVERAGE	1 EA 1 C 1 C 2 EA 1 OZ 2 TSP SERV 8 OZ
D TUNA CAKE I NOODLES N STEWED TOMATOES N BREAD E MARGARINE R FRUIT BEVERAGE	1 EA SOY RICE MIX 1 C COOKED EGG 1 C COOKED CABBAGE 2 EA BREAD 2 TSP IMARGARINE 1 SERV CAKE 8 OZ BEVERAGE	1 1/2C soy spachetti sauce 1 EA NOODLES 1 C COOKED GREENS 2 EA BREAD 2 TSP FRUIT 1 SERV MARGARINE 8 0Z BEVERAGE	1 C SOY RICE MIX 1 C COOKED EGG 1 C COOKED CARROTS 2 EA BREAD 1 SERV MARGARINE 2 TSP FRUIT 8 OZ BEVERAGE	1 1/2C VEG PATTY 1 EA BEANS 1C COOKED CABBAGE 2 EA BREAD 2 TSP KETCHUP 1 SERV CAKE 8 OZ BEVERAGE	1 EA PEANUT BUTTER 1 C JELLY 2 EA CARROTS 1 OZ BREAD 1 SERV FRUIT 8 OZ BEVERAGE	1/3 C BEANS 1/2 OZ RICE 1 C CABBAGE 1 C BREAD 4 EA MARGARINE 1 SERV FRUIT 8 OZ BEVERAGE	1/2 C 1 C 1 C 2 EA 2 TSP SERV 8 OZ

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Virginia Department of Corrections COMMON FARE MENU APRIL 2015 - MARCH 2016

WEEK 4

	4 02 1 C 1/2 C 2 EA 1 02 2 TSP 8 0Z 16 0Z	11/2 C 1 EA 1 C 2 EA 2 TSP 1 SERV 8 OZ 1 C 1 C 1 C 1 C 1 C 8 OZ 8 OZ 8 OZ 8 OZ 8 OZ	
SATURDAY	1 SERV JUICE 1 C COOKED FARINA 2 EA BRK POTATOES 2 EA BREAD 1 OZ JELLY 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	1/3C SOY RICE MIX 1/2 OZ COOKED EGG 1 C COOKED CABAGE 1 C BREAD 4 EA MARGARINE 1 SERV CAKE 8 OZ BEVERAGE 2 EA MARGARINE 2 TSP FRUIT 1 SERV BEVERAGE 8 OZ 8 OZ	
FRIDAY	4 OZ FRUIT 1 C COOKED OATMEAL 2 EA COOKED EGGS 2 OZ BREAD 1/2 C JELLY 2 TSP MARGARINE 8 OZ COFFEE 16 OZ MILK	2/3 C PEANUT BUTTER 1 C JELLY 1 C CELERY 2 EA CUCUMBERS 1 O BREAD SERV FRUIT 8 OZ BEVERAGE 1 C BOILED POTATOES 1 C STEWED TOMATOES 2 EA BREAD SERV MARGARINE 8 OZ CAKE 1 BEVERAGE 1 SEVERAGE 1 C STEWED TOMATOES 2 EA BREAD SERV MARGARINE 8 OZ CAKE 1 BEVERAGE	
THURSDAY	SERV JUICE	1 EA EGG SALAD 2/2 1 C CARROTS 1 C CABBAGE 2 LA BREAD 2 LA LA C MUSTARD 1 LA C SERV BEVERAGE 8 8 QZ SERV BEVERAGE 8 QZ LCOOKED CABBAGE 2 LCOOKED CABBAGE 2 LCOOKED CABBAGE 2 LCCOOKED CABBAGE 8 C S C S S O S S O S S O S S O S S O S O	
WEDNESDAY	4 OZ FRUIT 1 1 C COOKED OATMEAL 2 EA FRIED EGG 2 OZ TOAST 1/2 C JELLY 2 TSP MARGARINE 2 8 OZ COFFEE 16 OZ MILK	C VEG PATTY C RICE C STEWED TOMATOES A BREAD P GRAVY MARGARINE Z FRUIT BEVERAGE Z FRUIT BEVERAGE Z BEANS C COOKED GREENS C GOOKED GREENS C BREAD A MAYONNAISE V BAKED APPLES BEVERAGE	
TUESDAY	1/2 C JUICE 4 1 C COOKED FARINA 2 OZ FRENCH TOAST 2 2 EA SYRUP 2 1 OZ BRK POTATOES 1/ 2 TSP MARGARINE 21 8 OZ COFFEE 8 16 OZ MILK 16	BEANS 11 COOKED GREENS 2 NOODLES 2 BREAD 2 MARGARINE 2 1 FRUIT 1 SE BEVERAGE 8 BEVERAGE 8 CELERY 11/2 CELERY CARROTS BREAD 4 FRUIT 1 SE BREAD 4 FRUIT 1 SE BREAD 8 03	
MONDAY	4 OZ COOKED APPLES 1/2 1 C COOKED OATMEAL 1 2 EA PEANUT BUTTER 2 C 1/2 C TOAST 2 E 2 EAC JELLY 1 C 1 OZ MARGARINE 2 TS 8 OZ COFFEE 8 C 16 OZ MILK 16 C	11/2C VEG PATTY 1EA 1 EA NOODLES 1 C 2 EA BREAD 2 EA 2 TSP KETCHUP 1 OZ 1 SERV MARGARINE 2 TSP 8 OZ CAKE 1 SERV BEVERAGE 8 OZ 1 C TOMATO SAUCE 1/2 C 1 C TOMATO	
SUNDAY	B JUICE R COOKED FARINA E COOKED EGG A BRK POTATOES K BREAD F JELLY A COFFEE S MILK	L SOY RICE MIX U COOKED EGG COOKED GREENS G BREAD H MARGARINE FRUIT BEVERAGE I NOODLES I NOODLES N COOKED SQUASH N BREAD E FRUIT R MAYONNAISE MARGARINE Z BEVERAGE 8 BEVERAGE 8 BEVERAGE 8	

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